

NIBBLES & SMALL PLATES

Marinated olives (ve, gf) 4.00	Crab and cheddar croquettes, salsa roja 8.00
Pork, black pudding and nduja pie, rhubarb and mustard chutney 8.00	Chicken satay skewer, peanut sauce, cucumber and lime 8.00
Whole, shell on prawns cooked on coals, langoustine butter and Bradwall sourdough for dipping (gfo) 8.50	Josper roasted Welsh asparagus, poached hens' egg, café de Paris hollandaise, new potato crisps 8.50
Nettle soup, Tarporley Blue dumplings 6.50	Garlic flatbread (v) 6.00 / with cheese 8.00
Southern fried oyster mushrooms, kimchi ketchup, wasabi mayo (ve) 7.50	Goats cheese Bradwall bruschetta, shaved spring vegetables, honey and turmeric vinaigrette 8.00 (v)
Crispy Welsh lamb breast, malt vinegar sauce, lambs' lettuce and shallot 8.00	Beetroot hummus, black onion seeds, dill, Josper flatbread (ve) 6.50
Or choose from a choice of 3, to include Bradwall focaccia, oil & balsamic 22.00	

MAIN COURSES

Lamb koftas, giant cous cous, tomato, mint yoghurt and Josper flatbread 18.00	Monkfish, king prawn and mussel green Thai curry, jasmine rice 18.00
Josper grilled gammon steak, pineapple chimichurri, charred pineapple, crispy layered potatoes 18.00	Vietnamese style noodle bowl, soy and sesame marinated pan fried oyster mushrooms, miso and coconut broth, spring onions, radish and shaved asparagus (ve) 16.00 Add beef brisket or tofu £4.00
Crispy battered cod and chunky chips, minted peas, homemade tartar sauce (gfo) (veo) 13.50/16.75	The Lion's 8oz beef burger, crispy streaky bacon, smoked Applewood cheddar, house sauce, gem lettuce and tomato, fries 16.50
Josper roasted spatchcock chicken, herb butter, fries, side and sauce (please allow 25 minutes) (half/whole) 16.50/29.50	Salsa roja Katsu curry sauce Gravy
Pasta a la puttanesca. Nettle crumb and Crabtree cheese shavings (veo) 16.00	Caesar salad. poached egg, cheese with no name, crispy onions, anchovies 16.00 Add Josper grilled chicken or halloumi £4.00
Stanley Jones' 28 day aged 10oz beef rib eye steak (gf) 30.00	<i>Served with confit chestnut mushrooms, tomatoes, and a side of your choice (gf)</i>
Peppercorn sauce 2.50 Blue Cheese sauce 2.50 Café de Paris hollandaise 2.50	

SIDE DISHES all £4.00 (v)

Fries (v, gf) | Mini Caesar salad (gf) (veo) | Corn cobette with kafir lime butter (gf) (ve)
 Chunky chips (ve, gf) | Onion rings (gfo) (veo) | Brisket mac and cheese | Green vegetables (v)



SANDWICHES

(Served 12noon 'til 5pm)

All served with house salad on the side. Add fries or chips to any sandwich for 2.00

Lion club sandwich. Grilled chicken, crispy bacon, boiled egg, baby gem, sliced tomato and chive mayo 11.50

Salt baked beef brisket, pickled slaw, black pepper mayo on a soft white bun (gfo) 11.50

Brie, braised red cabbage and hazelnut toastie 9.00

Tuna melt. Applewood cheddar, tuna & pickled chicory on multigrain bloomer toast 9.50

Buttermilk fried chicken, katsu curry sauce, iceberg and crispy onions on a soft white bun 10.00

Cajun spiced cod goujons & Jospers roasted red peppers on toasted bloomer (gfo) 9.50

Classics on Bradwall white or multigrain bloomer - Belton Farm cheddar cheese and red onion (v) (gfo), Honey and mustard glazed ham (gfo) or Prawns in a chipotle Marie rose sauce (gfo) 7.00

PUDDINGS & CHEESE

Sharer – Apple tarte tatin with Cheshire farm vanilla ice cream (serves 2 - 4) (v) 16.00
(allow 30 minutes)

Baked Spanish cheesecake, Bradwall honey, Cheshire farm clotted cream ice cream (v) 8.00

Chocolate brownie, strawberry salsa, Cheshire Farm strawberry ice cream (gfo) (v) 7.50

Glazed lemon tart, Cheshire farm raspberry sorbet (v) 8.00

Rhubarb jam roly poly, custard (v) 7.50

3 scoops of Cheshire Farm ice cream 6.00
(ask for today's flavours) (gf)

Cheese and biscuits (gfo) 10.00

Belton Farm Red Fox Smoked red Leicester (Whitchurch),
Tarporley Blue, Anne Clayton's Crabtree (Malpas) artisan biscuits and accompaniments

COFFEE AND DIGESTIVES

Espresso Martini 9.00

Mudslide – Vodka, Kahlua, Baileys 9.00

Calvados du Pont 6.00

Grange Neuve Monbazillac 2016 dessert wine 7.50

Espresso (single / double) 2.50/4.00, Americano 2.90

Cappuccino, Latte, Mocha, flat white, hot chocolate 3.35

Jospers grilled spatchcock deal available only on Thursdays 12 – 9pm

Whole spatchcock, 2 sides and 2 sauces plus either 4 pints of house ale or lager, a bottle of house wine or 4 soft drinks* All for 45.00

Spring Saver Monday to Saturday 12 – 7pm

Each week we are serving up a spring saver dish for just 10.00 per person. Ask us for today's choice.

gf – gluten free, gfo – available as gluten free option,
df – dairy free, v – vegetarian, veo – available as a
vegan option *soft drink on offer are on draught.

